

## Preservative for raw sausages

**Publication number:** DE19641633 (C1)

**Publication date:** 1997-10-09

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**Classification:**


- international: **A23L 1/317; A23L1/317;** (IPC1-7): A23L1/317


- European: A23L1/317B

**Application number:** DE19961041633 19961009

**Priority number(s):** DE19961041633 19961009

**Cited documents:**

 US4263329 (A)

 EP0590172 (A1)

Abstract of **DE 19641633 (C1)**

A method for the preparation of raw sausages by processing the ingredients using standard techniques, comprises the addition of lactic acid at the start of and/or during the chopping up process in order to reduce the pH.

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